

Woman's Page

LOVE and MARRIED LIFE by the noted author Idah McGlone Gibson

JOHN COMES.

I did not realize until afterward how strange it was that my thoughts never turned to John, my husband, during the evening that my mother died.

At my father's death and burial, my whole heart was breaking because John was not with me, but I did not think of him after I had found that my mother was dying until the next morning, when I was awakened by some one coming into the room, and looking up saw that it was my husband.

I could not take any comfort from his face. It was sterner rather than sad. He came forward and lifted me up in his arms, saying: "It seems, Katherine, as though you are having more than your share of misfortune."

The tears came as he bent down to kiss my lips and I flung my arms around his neck convulsively. "What a surprise you are, John! I didn't expect you."

"Not at a time like this!" he answered abruptly.

Of course I couldn't remind John that the last time I had gone through an affair of this kind, he had deliberately left me to go through it alone.

So I explained by saying "I was so upset last night, John, that I forgot to telephone you. That is the reason I didn't expect you, dear."

Important Business Engagement. "Gaylord telegraphed me, and I took the first train, of course. It was a great trouble for me to do so, as I had an important business appointment."

However, I could not leave you alone at this time, especially as Gaylord of course would be the first to find fault with me because of my absence. He knows I have criticized him and his new wife."

Slowly I drew my arms from about his neck. It hardly seemed possible that anybody, especially my husband, could make such a callous remark when he must understand that I was down in the depths of sorrow. John evidently has very definite ideas of marriage, and that is that it makes two people one. He doesn't spare me at all when he expresses his thoughts. He seems to think that I am in thought his other self.

"Here! Here, what are you doing?" he asked, as I was getting out of bed. "They told me downstairs that the doctor said you should not leave your bed today and I came up just to tell you that I was here and that I was going down to breakfast and send yours up to you."

"I would like to have my breakfast sent up, John," I said, "but you need not bother to order it. When I am ready I will call a waiter."

"Of course I shall order it, my dear girl! Otherwise you will probably nibble at a piece of toast and drink a cup of strong coffee. I'm going to order you a beefsteak, some fried potatoes and some hot cakes."

"Don't, John, don't! I couldn't possibly eat them, and the odor of them would be more than I could bear."

"Going to send them away. Well, I'm going to send them away. way and see if you will not eat a little of them. I'm sure you could if

you would try."

I turned to him abruptly. "See here, John Gordon, what would you think if I insisted upon ordering and making you eat toast, which you detest, and coffee? If a waiter brings in a great trayful of food to me this morning I shall send him back to the kitchen. I will order my own breakfast, and order what I want when I am ready for it."

"Oh, if that's the way you feel about it, all right."

"It is the way I feel about it, John. Don't you think this the wrong time to quarrel with me?" John asked in a tone touched with anger. "I merely wanted to help you decide."

"I am not going to quarrel over anything, John," I answered. "I'm tired—or so tired of having you decide everything for me, from my food to my religion, and I am not going to have it any more!"

Tomorrow—I Change My Tactics.

HE COULDN'T STRAIGHTEN UP. James Carman, Mayfield, Ky., writes: "My back used to hurt me at times and I could not get straight for half an hour. I took Foley Kidney Pills and have not had the trouble since. I cannot say enough for them and their great work." Foley Kidney Pills help the kidneys do their work in ridding the system of the poisonous waste matter that causes so many aches and pains.—A. R. McIntyre Drug Co.—Advertisement.

FOREIGNERS' PROPERTY IN Italy Under New Tax

ROME, March 25.—A tax would be imposed on property in Italy owned by foreigners not living in this country under the proposed new taxation and finance law which the government has laid before the chamber of deputies. This tax also would apply to Italy's stocks which such foreigners may hold.

Any money owed abroad by Italian subjects or companies also would be heavily taxed. Subscribers to the loan of 1920 and capital brought into Italy after January 1, of this year, would, however, be exempt from taxation.

The proposed tax on Italian stocks and shares held abroad is criticized by the financial expert of the Tribune, as unjust on the ground that this property already pays an income tax in the country where the owner is living. The paper points out that such a tax would be likely to discourage entrance of foreign capital into this country which is so necessary for Italy at this moment.

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THIN PEOPLE SHOULD TAKE PHOSPHATE

Nothing Like Plain Bitro-Phosphate to Put on Firm, Healthy Flesh and to Increase Vigor and Nerve Force.

Judging from the countless preparations and treatments which are continually being advertised for the purpose of making thin people fleshy, developing arms, neck and bust, and replacing a flimsy hollow and angles by the soft curved lines of health and beauty, there are evidently thousands of men and women who feel their excessive thinness.

This weakness and a lack of energy are often due to a lack of the necessary phosphoric food elements. Bitro-phosphate should produce a welcome transformation in the appearance; the increase in weight frequently being astonishing.

Increase in weight also carries with it a general improvement in the health. Nervousness, sleeplessness and lack of energy, which nearly always accompany excessive thinness, should soon disappear, dull eyes ought to brighten, and pale cheeks glow with the bloom of perfect health. Miss Georgia Hamilton, who was once thin and frail, reporting her own experience, writes: "Bitro-phosphate has brought about a magic transformation with me. I gained 15 pounds and never before felt so well."

CAUTION.—Bitro-phosphate is unsurpassed for the relief of nervousness, general debility, etc., those taking it who do not desire to put on flesh should use extra care in avoiding fat-producing foods.—Advertisement.

GEORGIA HAMILTON. "More phosphate than is contained in most foods. Physicians claim there is nothing that will supply this deficiency so well as the organic phosphate known as Bitro-phosphate. It is inexpensive and is sold by most all druggists under a guarantee of satisfaction. It is directly and by supplying the body cells with the necessary phosphoric food elements, bitro-phosphate should produce a welcome transformation in the appearance; the increase in weight frequently being astonishing."

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Utilizing Fish Left-overs. Fish Balls—Remove bones from left-over fish, shred fine and add to equal quantity of mashed potatoes. Make into stiff batter with butter and milk and beaten egg. Flour your hands and shape mixture into balls. Fry to light brown.

Fish Fritters. Prepare as above. Mix with finely chopped onion and salt and pepper seasoned mashed potatoes. Cut into squares, moisten and then bind with dry flour. Flatten into cakes and fry quickly in vegetable oil or lard and butter.

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Broiled Fresh Fish. Griddle should contain only a small amount of lard and butter or vegetable oil. Season fish with salt and pepper. Broil slowly, turning frequently. When bone can be lifted freely without flesh clinging the fish is sufficiently cooked.

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